Brown Sugar Fudge Cake

2¼ cups sifted cake flour
2 cups light brown sugar, firmly packed
1 teaspoon soda
¾ teaspoon salt
½ cup shortening
1 cup buttermilk or sour milk
1 teaspoon vanilla
3 eggs
2 ounces unsweetened chocolate, melted

Sift flour, sugar, soda and salt into mixing bowl. Add shortening, ⅔ of the buttermilk, and the vanilla. Beat 250 strokes or 2 minutes in mixer at medium speed. Add remaining milk, eggs and chocolate. Beat as for first stage. Pour batter into 3 greased and floured 8-inch round cake pans. Bake at 350°F. for 30 to 35 minutes. Cool. Fill and frost with Caramel Icing. For shadow effect melt 1 teaspoon shortening with 1 ounce unsweetened chocolate; dribble edge of cake to run freely over sides. Yield: one 8-inch layer cake.

Caramel Icing

¾ cup butter or margarine
1½ cups light brown sugar, firmly packed
½ teaspoon salt
6 tablespoons milk
3¾ cups confectioners' sugar
¾ teaspoon vanilla

Combine butter, brown sugar and salt. Boil 2 minutes over low heat, stirring constantly. Add milk; bring to a boil. Remove from heat. Cool slightly. Add sugar and beat until thick enough to spread. Add vanilla. —— **The End**